

Grounds for Success

Lancashire County Cricket Club, home to cricketing hero Freddie Flintoff, is also one of the North West's most prestigious venues with 12 meeting rooms, executive viewing boxes and banqueting suites catering for up to 400.

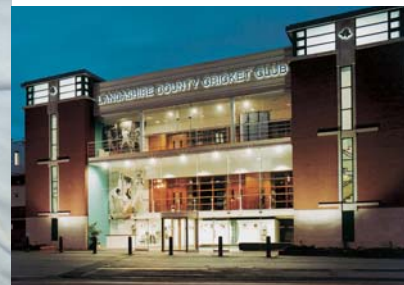
Executive Chef, Nick Ashurst, heads up this mammoth operation, which typically serves up to 9,000 meals during a four day test match.

The power behind the catering operation's success is built on Convotherm technology. Working with leading catering equipment supplier CHR Ltd, Nick installed the first Convotherm Combi Oven in 1993.

'We now have fourteen Convotherm P3 ovens in six kitchens,' said Nick. 'This investment has halved overheads. A silver service banquet for 400 can now be prepared by three chefs, a huge labour saving.'

The Convotherm brand is synonymous with efficiency and control. But as a chef, the quality of the food is the most important factor for Nick. He believes combi steam cooking not only eases the stress on his team during large events but produces consistent quality dishes, crisp vegetables, succulent meats and delicate fish dishes whether cooking 4 portions or 400.

For the ultimate in combination cooking choose Convotherm... from the smallest restaurant to large banqueting operations.



Enodis UK Food Service Group

Hayes office: 4E Swallowfield Way, Hayes, Middlesex UB3 1DQ

Sheffield office: Provincial Park, Nether Lane, Ecclesfield, Sheffield, South Yorkshire S35 9ZX

Merrychef Ltd: Station Road West, Ash Vale, Aldershot, Hampshire GU12 5XA

Group tel: 0845 370 4888

www.enodisuk.com